Sunbeam

User's Manual

Gas Ranges

PTT051107

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IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USING THIS UNIT
SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

This manual contains important safety symbols and instructions. Please read and follow all instructions given:

WARNING! This word will alert you to situations that may cause seriously harm, death or property damage if you do not follow instructions.

CAUTION! This word will alert you to situations that may cause injury or property damage if you do not follow instructions.

WARNING!
If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

FOR YOUR SAFETY:

- Do not store or use gasoline or other flammable vapors and liquids around this or any other appliance.
- WHAT TO DO IF YOU SMELL GAS:
  - Do not try to light any appliance.
  - Do not touch any electrical switch; do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, serviceperson or the gas supplier.

- **Remove all tape and packaging before using the range.** Destroy the carton and plastic bags after unpacking the range. Never allow children to play with packaging material.
- Use this appliance only for its intended purpose as described in this manual.
- **Proper Installation: Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Fuel Gas Code ANSI Z223. - lasted edition, or in Canada CAN/CGA B149.1, and CAN/CGA B149.2, and the National Electrical Code ANSI/NFPA No.70-lasted edition, or in Canada CSA Standard C22.1, Canadian Electrical Code, Part 1, and local code requirements.**
  - Install only per installation instructions provided in the literature package for this range.
  - Ask your dealer to recommend a qualified technician and an authorized repair service.
  - Know how to disconnect the power to the range at the circuit breaker or fuse box in case of an emergency.
- **User Servicing: Do not repair or replace any part of the appliance unless specifically recommended in this manual.** All other servicing should be referred to a qualified technician.
- **Do not leave children alone: Children should not be left alone or unattended in the area where appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.
- **Wear proper apparel: Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.
- **Never modify or alter the construction of a range by removing leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the product.**

ANTI-TIP DEVICE

WARNING!

- All ranges can tip.
- Injury to persons could result.
- Install anti-tip device packed with range.
- See Installation Instructions.

WARNING!
To reduce the risk of tipping, the range must be secured by properly installed anti-tip bracket provided with the range. Please refer to the anti-tip bracket installation instructions for proper installation.

WARNING! Stepping, leaning or sitting on the door or drawers of this range can result in serious injuries and can also cause damage to the range. Do not allow children to climb or play around the range. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury.

WARNING! Do not use the oven or warmer drawer (if equipped) for storage.

CAUTION! Do not store items of interest to children in the cabinets above a range or on the back guard of a range. Children climbing on the range to reach items could be seriously injured.

WARNING! Never use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating the oven.

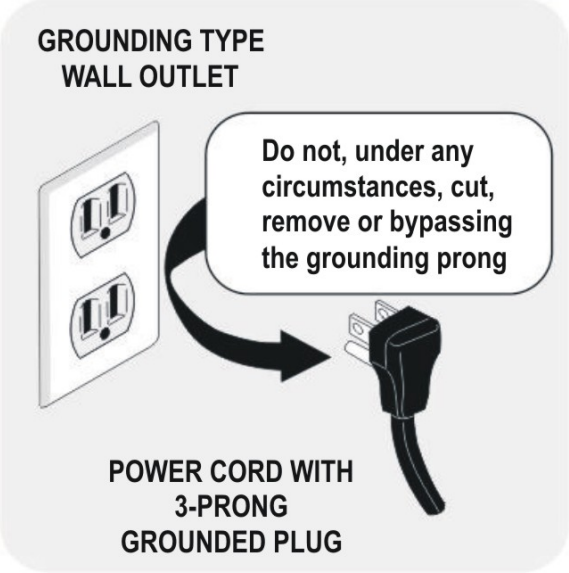
- **Storage in or on appliance: Flammable materials should not be stored in an oven, warmer drawer or near surface burners.** This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the range.
- **DO NOT TOUCH SURFACE BURNERS, AREAS NEAR THESE BURNERS, OVEN BURNER OR INTERIOR SURFACES OF THE OVEN.** Both surface and oven burners may be hot even though flames are not visible. Areas near surface burners may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cook top, surfaces facing the cook top, the oven vent openings and surfaces near these openings, oven door and window.
- **Do not use water or flour on grease fires**. Smother the fire with a pan lid or use baking soda or a foam-type extinguisher.
- **When heating fat or grease, watch it closely**. Fat or grease may catch fire if allowed to become too hot.
- **Use only dry potholders – Moist or damp potholders on hot surfaces may result in burns from steam.** Do not let potholders touch hot heating burners. Do not use a towel or other bulky cloth instead of a potholder.
- **Do not heat unopened food containers.** Buildup of pressure may cause container to burst and result in injury.
- **Remove the oven door from any unused range if it is to be stored or discarded**.

IMPORTANT: Do not attempt to operate the oven during the power failure. If the power fails, always turn off the oven. If the oven is not turned off and the power resumes, the oven will begin to operate again. Once the power resumes, rest the clock.

- **WARNING! Use proper flame size –** Adjust flame size so it does not extend beyond the edge of the utensil. The use of undersized utensils will expose a portion of the burner flame to direct contact and may result in ignition of clothing. Proper relationship of utensils to flame will also improve efficiency.
- **Know which knob controls each surface burner.** Place a pan of food on the burner before turning it on, and turn the burner off before removing the pan.

- **Always turn knob to the full LITE position when igniting top burners.** Visually check that the burner has lit. Adjust the flame so it does not extend beyond the edge of the utensil.
- **Utensil handles should be turned inward and not extend over adjacent surface burners** – To reduce the risk of burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners.
- **Never leave surface burners unattended at high heat settings –** Boil-overs cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Protective liners –** Do not use aluminum foil to line surface burner pans or oven bottom, except as suggested in this manual. Improper installation of these liners may result in risk of electric shock or fire.
- **Glazed cooking utensils –** Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cook-top service without breaking due to the sudden change in temperature. Check the manufacture's recommendations for cook-top use.
- **WARNING! NEVER cover any slots, holes, or passages in the oven bottom or cover an entire rack with materials such as aluminum foil.** Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil lining may also trap heat, causing a fire hazard.
- **Use care when opening oven door or warming drawer** – Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- **Do not heat unopened food containers** – Build-up of pressure may cause container to burst and result in injury.
- **Keep oven vent ducts unobstructed -** The oven vent is located is located below the back guard. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite.
- **Placement of oven racks** – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, use extreme caution. Use potholders and grasp the rack with both hands to reposition. Remove all utensils from the rack before moving.

GROUNDING INSTRUCTIONS


GROUNDING TYPE
WALL OUTLET
Do not, under any circumstances, cut, remove or bypassing the grounding prong
POWER CORD WITH 3-PRONG GROUNDED PLUG

See the INSTALLATION INSTRUCTIONS packaged with this range for complete installation and grounding instructions.

WARNING! Avoid fire hazard or electrical shock. Do not use an adapter plug, an extension cord, or remove the grounding prong from the electrical power cord. Failure to follow this warning can cause serious injury, fire or death.

WARNING! This appliance is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. DO NOT cut or remove the grounding prong from this plug.

For personal safety, the range must be properly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is correctly polarized and properly grounded.

If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it receptacle with a properly grounded 3-prong wall receptacle installed by a qualified electrician.

WARNING! Before servicing, disconnect electrical supply at circuit breaker, fuse or power cord.

COOK-TOP USE

SETTING SURFACE CONTROLS

IMPORTANT: In the event of an electrical power outage, the surface burners can be lit manually. To light a surface burner, hold a lit match to the burner head, and slowly turn the Surface Control knob to LITE. After the burner lights, push in and turn knob to desire setting. Use CAUTION when lighting surface burners manually.

- Your range may be equipped with 2 different sized surface burners. The ability to heat food quicker and in large volumes increases as the burner size increases.

- Regardless of size, always select cookware that is suitable for the amount and type of food being prepared. Select a burner and flame size appropriate to the pan. Never allow flames to extend beyond the outer edge of the pan.

- Each burner lights automatically from an electric igniter each time a control knob is turned to the LITE position.

Operating the Surface Burners

1. Place cooking utensil on surface burner.
2. Push the surface control knob in and turn counterclockwise out of the OFF position.
3. Release the knob and rotate to the LITE position. Note: All electronic surface igniters will spark at the same time. However, only the burner you are turning on will ignite.
4. Visually check that the burner has lit.
5. Push the control knob in and turn counter-clockwise to the desired flame size. The control knobs do not have to be set at a particular setting. Use the guides and adjust the flame as needed. (DO NOT cook with the surface control knob in the LITE position.)

Setting Proper Surface Burner Flame Size

For most cooking, start on the highest control setting and then turn to a lower one to complete the process. Use the recommendations below as a guide for determining proper flame size for various types of cooking. Size and type of utensil used and the amount of food being cooked will influence the setting needed for cooking.

For deep fat frying, use a thermometer and adjust the surface control knob accordingly. If the fat is too cool, the food will absorb the fat and be greasy. If the fat is too hot, the food will brown so quickly that the center will be undercooked. Do not attempt to deep fat fry too much food at once, as the food will neither brown nor cook properly.

FLAME SIZE	TYPE OF COOKING
High flame	Start most foods; bring water to a boil; pan-broiling.
Medium flame	Maintain a slow boil; Thicken sauces, gravies; steaming.
Low flame	Keep foods cooking; poach; stewing.

IMPORTANT: The color of the flame is the key to proper burner adjustment. A good flame is clear, blue and hardly visible in a well-lighted room. Each cone of flame should be steady and sharp. Clean burner if flame is yellow-orange.

OVEN USE

BEFORE SETTING OVEN CONTROL

Oven Vent Location

- The oven vent is located below the back guard. When the oven is on, warm air is release through this vent. This venting is necessary for proper air circulation in the oven and good baking results.
- DO NOT BLOCK OVEN VENT.

Arranging Oven Racks

- ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN)
- Always uses oven mitts when using the oven.
- Racks have stop-locks, so that when placed correctly on the supports, they will stop before coming completely out, and will not tilt. Do not move racks with bake ware on them.

To remove, pull the rack out until the stop position, raise the front edge and slide out.
To replace, fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide it back into place.

Recommended Rack Positions for Broiling, Baking, and Roasting

FOOD	RACK POSITION
Broiling meats, chicken or fish	1 or 2
Cookies, cakes, pies, biscuits and muffins	2 or 3
Frozen pies, angel food cake, yeast, bread, casseroles, small cuts of meat or poultry	4
Turkey, roast or ham	4

Air Circulation in the Oven

- To cook food evenly, hot air must be able to circulate.
- For best air circulation and baking results allow two inches of space around bake ware and be sure pans and bake ware do not touch each other, the oven door, sides or back of the oven cavity.
- The hot air must circulate around the pans and bake ware in the oven for even heat to reach around the food.

NUMBER OF PANS	POSITION ON RACK
1	Center of rack
2	Side by side or slightly staggered
3 or 4	Opposite corners on each rack. Make that no bake ware piece is directly over another.

HOW TO OPERATE THE OVEN

Baking

Before baking, positions racks and bake ware according to "Arranging Oven Racks" and "Air Circulation in the Oven" sections.

1. Push in and turn the Temperature Control knob to the desire temperature.
2. Preheat the oven for 10 to 12 minutes before baking. Preheating is not necessary when roasting, cooking casseroles or broiling most foods.
3. When cooking is finished, turn the Temperature Control knob to OFF.

Broiling

Always position rack before setting control, while range is cool.

1. Open broiler drawer lid.
2. To remove, pull the rack out until the stop position, raise the front edge and slide out.
3. To replace, fit the rack onto the guides on the broiler drawer walls. Tilt the front of the rack upward and slide it back into place.
    - For rare meats, position the rack closer to the burner (upper position)
    - For medium foods, use middle position.
    - For well-done foods such a chicken, lobster tails or thick cuts of meat, position the rack further from the burner (lower position)
4. Place meat on pan.
5. Place broiler pan on rack; make sure the broiler pan is positioned correctly in rack.
6. Slide the broiler rack all the way into the range.
7. Push and turn the Temperature Control knob to BROIL.
8. Broil on one side until food is browned; turn and cook on the second side. Season and serve. Always pull the broiler rack out to the stop position before turning or removing food.
9. When broiling is finished, turn the temperature Control knob to OFF.
10. When removing broiler pan from the rack, always use potholders.

CAUTION! Should a broil fire occur, leave the broiler drawer closed and turn OFF the oven. If the fire continues, throw baking soda on the fire or use a fire extinguisher. DO NOT put water or flour on the fire. Flour may be explosive.

SETTING THE CLOCK AND TIMER (on some models)

To Set the 4-Button Time-of-Day Clock

When the range is first plugged in, or when the power supply to the range has been interrupted, "12:00" will flash in the display window.

- Push and hold the CLOCK pad.
- Push the UP or DOWN ARROW pads until the correct time appears in the display. UP ARROW increases time and DOWN ARROW decreases time.
- Push the CLOCK pad again to start.

To Set the 4-Button Minute Timer

- Push the TIMER pad, "0:00" will appear in the display window. The timer can be set for any amount of time from 00:01 minute to 11:59 hours.
- Push in and hold the UP ARROW pads until the correct amount of time appears in the display. UP ARROW increases time and DOWN ARROW decreases time. The minute timer will automatically start when the button is released. The ":" will flash to indicate Minute Timer mode.
- When the set time has passed, the control will display "0:00" and beep three times. The timer will continue to beep until CLOCK PAD or TIMER PAD is pressed at which time the timer will return to the clock mode.

NOTES:

- Push TIMER PAD at any time to cancel the timer and return to the clock operation.
- The timer does not start or stop cooking. It serves as an extra timer in the kitchen that will beep when the set time has run out. While the timer is active, press and hold the UP or DOWN ARROW pads to increase or decrease the time.

GENERAL CARE AND CLEANING

IMPORTANT: Before cleaning, make sure all controls are OFF and the range is cool. Always follow label instructions on cleaning products. Soap, water and a soft cloth or sponge are suggested first unless otherwise noted.

SURFACES	HOW TO CLEAN
Porcelain enamel surfaces and burner grates	• The porcelain enamel finish is sturdy but breakable if misused. This finish is acid-resistant. However, any acidic foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish. • If acids spill on the cook-top while it is hot, use a dry paper towel or cloth to wipe it up right away. When the surface has cooled, wash wish soap and water. Rinse well. • Clean burner grates in the dishwasher and dry upon removal. If soils are not removed, follow the cook-top cleaning instructions above.
Painted surfaces	• Painted surfaces include the sides of the range. Clean these with soap and water or vinegar and water solution. • Do not use commercial oven cleaners, cleaning powders, steel wool or harsh abrasives on any painted surfaces.
Control panel and knobs	• The Clean up spatters with a damp cloth. Remove heavier soil with warm, soapy water. • The control knobs may be removed for easier cleaning. To remove a knob, pull it straight off the stem. Wash the knob in soap and water but do not soak.
Lift-off oven door	The oven door is removable for cleaning. **To remove:** • Open the door to the fully opened position. • Pull up the lock located on both hinge supports and engage it in the hook of the hinge levers. You may have to apply a little downward pressure on the door to pull the lock fully over the hooks. • Grasp the door by the sides; pull the bottom of the door up and toward you to disengage the hinge supports. Keep pulling the bottom of the door toward you while rotating the top of the door toward the range to completely disengage the hinge levers. **To replace:** • Proceed in reverse to reinstall the door. Make sure the hinge supports are fully engaged before unlocking the hinge levers. **To clean the inside of the door:** • Soap and water will normally do the job. Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner. • Soap-filled, steel wool pads may also be used. **To clean the outside of the door:** • Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. • Use a glass cleaner to clean the glass on the outside of the door. • Do not let water drip into the vent openings.

Oven cavity	• Do not use oven cleaners. • Soap and water will normally do the job. Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner. Soap-filled, steel wool pads may also be used. • Be sure to wear rubber gloves to protect your hands. • To clean the oven bottom, gently lift the bake element. This will allow easier access to the oven bottom for cleaning. Be careful not to raise the element more than 4 to 5 inches from the resting position. Clean with warm soapy water.
Oven heating elements	• Do not clean the oven heating elements. Any soil will burn off when the elements are heated.
Oven racks	• Clean the racks with an abrasive cleaner or steel wool. • To make the racks slide more easily apply a small amount of vegetable oil or cooking oil to a paper towel and wipe the edges of the racks with it.
Broiler pan	• After broiling, remove the broiler pan from the oven. Carefully pour out the grease from the pan into a proper container. • Wash and rinse the broiler pan in hot water with soap-filled or plastic scouring pad. If food has burned on, sprinkle with detergent while hot and cover with wet paper towels or a dishcloth. Soaking the pan will remove burned-on foods. • It may be cleaned with a commercial oven cleaner. The broiler pan can also be cleaned in the dishwasher.
Oven light (on some models)	• Before replacing the oven light bulb, turn the oven light OFF. Replace bulb with a 40-watts household appliance bulb.
Broiler drawer (on some models)	The broiler drawer can be removed. Before removing, make sure drawer is cool and empty. **To remove:** • Open drawer to its full open position. • Locate the black tabs on both sides of the drawer. • Press the tabs on both right and left side at the same time, then pull drawer out another inch. • Holding the drawer by its sides, not its front, carefully pull it all the way out. **To replace:** • Align the drawer glides with the receiving guides. • Push drawer in all the way. • Gently open and close the drawer to ensure it is seated properly on the slides.

CLEANING THE CONTOURED WELL AREAS, BURNER CAPS, AND BURNER HEADS

The contoured well areas, burner caps and burner heads should be routinely cleaned. Keeping the burner ports clean will prevent improper ignition and an uneven flame.

To clean the recessed and contoured areas of the cook-top:

- If a spill occurs on or in the recessed or contoured areas, blot up spill with an absorbent cloth. Rinse with a clean, damp cloth and wipe dry.

To remove and replace the surface burner caps and surface burner heads:

- Remove in the following order
  1. Surface burner grates
  2. Surface burner caps, and
  3. Surface burner heads
- Reverse the procedure above to replace the surface burner caps and surface burner heads. Do not remove any parts from the cook-top until they have completely cooled and are safe to handle. Do not operate the surface burners without the surface burner caps and surface burner heads properly in place.

To clean the surface burner caps and surface burner heads:

- Use a soap-filled scouring pad or a mild abrasive cleanser to clean the surface burner caps and surface burner heads. The ports or slots around the burner head must be routinely cleaned. If residue still remains in these ports, use a small-gauge wire or needle to clean the slots or holes.
- For proper flow of gas and ignition of the burner **do not allow spills, food, cleaning agents or any other material to enter the gas orifice holder opening**. Always keep the surface burner cap and surface burner head in place whenever a surface burner is in use.

The cook-top is not removable. Do not attempt to remove or lift the cook-top.

CAUTION! Use caution when replacing the burner cap so the electrode is not damaged. This may cause a delayed ignition or prevent the burner from igniting.

CAUTION! Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by an authorized distributor or qualified agency.

CLEANING AND MAINTENANCE

- If removing the range is necessary for cleaning or maintenance, shut off gas supply.
- Disconnect the gas and electrical supply.
- If the gas or electrical supply is inaccessible, lift the unit slightly at the front and pull out away from the wall.
- Pull only as far as necessary to disconnect the gas and electrical supply.
- Finish removing the unit for servicing and cleaning.
- Reinstall in reverse order making sure to level the range and check gas connections for leaks.
- See Anti-Tip Instructions for proper anchoring instructions.

BEFORE YOU CALL FOR SERVICE

IMPORTANT: Before you call for service, review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

OCCURRENCE	*POSSIBLE CAUSE/* SOLUTION
Surface burners do not light	• *Surface Control knob has not been completely turned to LITE/* Push in and turn the Surface Control knob to LITE until burner ignites and then turn control knob to desired flame size. • *Burner ports are clogged/* With the burner off, use a small-gauge wire or needle to clean ports. • *Range power cord is disconnected from outlet/* Be sure cord is securely plugged into the outlet. • *Electrical power outage/* Burners can be lit manually. Check house lights to be sure. Call your local electric company for service.
Surface burner flame burns half way around	• *Burner ports are clogged/* With the burner off, use a small-gauge wire or needle to clean ports. • *Moisture is present after cleaning/* Lightly fan the flame and allow burner to operate until flame is full. Dry the burners thoroughly.
Surface burner flame is orange	• *Dust particles in main line/* Allow the burner to operate a few minutes until flame turns blue. • *In coastal areas, a slightly orange flame is unavoidable due to salt air.*
Poor baking results	• *Many factors affect baking results/* Make sure the proper rack position is used. Center food in the oven and space pans to allow air to circulate. Allow the oven to preheat to the set temperature before placing food in the oven. Try adjusting the recipes recommended temperature or baking time. • *Be sure regulator gas valve is "ON"/* See Installation Instructions.
Flames inside oven or smoking from vent	• *Your oven will most likely smoke after a spillover has occurred/* This is normal, especially for high oven temperatures, pie spillovers or large amounts of grease on oven bottom. Wipe up excessive spillovers immediately.
Oven smokes excessively during broiling	• *Meat too close to the broil burner/* Reposition the rack to provide more clearance between the meat and the broiler. • *Meat not properly prepared/* Remove excess fat from meat. Slash remaining fatty edges to prevent curling, but do not cut into the lean. • *Broiler drawer needs to be cleaned/* Excessive smoking is caused by a build up of grease or food spatters. If the broiler is used often, clean on a regular basis. • *Broiler drawer is open/* Drawer door should be closed when broiling.
Oven door is crooked	• *The door is out of position/* Because the oven door is removable; it is sometimes gets out of position during installation. To straighten the door, see "Care and Cleaning" in this manual.
Oven light (some models) does not work	• *Replace or tighten bulb/* See "Care and Cleaning" in this manual. • *Switch operating light is broken/* Call for service.

REPLACEMENT PARTS

- If you need to order replacement parts, we recommend that you only use factory-specified parts.
- These factory-specified parts will fit right and work correctly because they are made with the same precision used to build every new appliance.
- To locate factory specified parts in your area, call your nearest designated service center.

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